

PASSIONS AND TRADITION IN THE HEART OF RAVENNA

Palazzo Marchesini is located in the historic centre, overlooking the "Giardino di Piazza Caduti" and surrounded by some of the most important historical monuments such as the San Francis Basilica and Dante's Tomb.

Since 1964 it has been passionately dedicated to enhancing local gastronomy. Over the years it has given rise to a "historic" name, increasing its fame, also at an international level, thanks to the cordiality and professionalism in welcoming Conventions and Visitor Groups.

Passion and traditions embrace, for a gastronomic experience in the heart of Ravenna, to offer hospitality both in internal and external areas, in the dehors or in the open tables. The menus preserve the Ravenna gastronomic tradition with particular attention to local products, following seasonality and favoring high quality.

OUR APPETIZERS...

Land

Cold cuts platter: Wild pork salami, Parma ham aged 24 months, cured Coppa, caramelized figs, Squacquerone cheese and Piadina (1,7,12,3) € 14,00

Piadina (1-3) € 1,50

Fossa cheese flan with Felino salami, walnuts, and honey (1,3,7,8) € 14,00

Gratin pumpkin tartlet with fried leeks and balsamic vinegar (1,3,7,5,8) € 12,00

Parmesan meatballs and crispy bread (1,3,7,9) € 12,00

Beef tartare with smoked goose breast, pears, mango chutney, Madeira reduction (7,1,12,10) € 18,00

Sea

Turbot mille-feuille with spinach, crispy artichokes, pecorino cheese, and cabras bottarga (1,7,4,5) € 18,00

Creamed codfish meatballs on onion cream (1,5,7,11,4) € 14,00

FIRST COURSES

Land

Treviso radicchio bundles with speck and walnuts, served with Taleggio fondue (1,3,7,9,8,) € 14,00

Porcini mushroom-filled pappardelle with black truffle carpaccio (1,3,7,5,9) € 18,00

Violin pumpkin gnocchetti with hare ragù (1,3,7,9,12) € 13,00

Dry passatelli with pecorino fondue, culatello crumble, and black truffle (1,3,7,9) € 15,00

Braised quail and truffle risotto (7,9,12) € 17,00

(min. 2 portions)

Sea

Spaghettone "Felicetti" with clams and bottarga (1,14,4) € 16,00

Cacio cheese and pepper risotto with oysters and lime (7,9,14) € 18,00

(min. 2 portions)

Romagna on the Plate

Tagliatelle with ragù (1,3,9,12) € 10,00

Cappelletti "Marchesini" with saffron sauce, culatello, and walnuts (1,3,7,8) € 12,00

Ragù cappelletti (1,3,9,12) € 12,00

Cappelletti in broth (1,3,7,9) € 12,00

Passatelli in broth (1,3,7,9) € 12,00

OUR MAIN COURSES...

Land

Stewed donkey with polenta (7,9,12) € 19,00

Lamb chops "scottadito" (1,5) € 16,00

Rabbit roulade with bacon, prunes, and almonds on potato puff pastry (7,9,8,12) € 18,00

Grilled free-range chicken with rosemary potatoes (10) € € 18,00

Sliced beef with caramelized shallots and braised radicchio (7,12) € 23,00

Sliced beef with sweet Cervia salt served with Tropea onion compote and chili jam € 23,00

Grilled scottona T-bone steak (1.2-1.5 kg): served with roasted potatoes € 6,50 per 100g

Tre Emme S.r.l - Via Mazzini 6 -Ravenna P.iva e Cod. Fisc.: 02726300391

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Vegetarian Plate

(Tomino cheese, grilled vegetables, and baked potatoes) (7) € 16,00

Classic Hamburger (1,3,7,11) € 14,00

zoogr scottona meat, cereal buns, sautéed black cabbage, and crispy bacon

Sea

Tuna cut with chicory, raisins, pine nuts, and onion jam (6,4,12) € 20,00

Grilled prawns with field salad and lime vinaigrette (2,10) € 20,00

Pistachio-crust sea bream slice with citrus sauce (4,7,8,9) € 20,00

Side Dishes

Green or mixed salad € 5,00

Grilled vegetables € 7,00

Rosemary and Cervia sweet salt baked potatoes € 5,00

Sautéed chicory with garlic and chili € 6,00

Fried polenta (5,1) € 6,00

We kindly ask you to inform the staff of any allergies/intolerances

In the absence of fresh product, it can be replaced by a frozen product

In this restaurant, for better quality, the dishes are freshly prepared. The right wait is a component of good cooking

PIZZAS

Classics

Margherita (1-7) € 6,50

Tomato, fiordilatte mozzarella, basil

Cosacca (1-7) € 6,50

Tomato, cherry tomatoes, garlic, extra virgin olive oil, basil, pecorino romano cheese, grated parmesan

Regginella (1-7) € 9,50

Tomato, buffalo mozzarella, basil, extra virgin olive oil, cherry tomatoes

Piccante (1-7) € 9,50

Tomato, fiordilatte mozzarella, spicy ventricina salami, basil, extra virgin olive oil

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Ham and Mushroom (1-7) € 10,00

Tomato, mozzarella, mixed mushrooms, finished with cooked ham and basil

Sausage and Friarielli (1-7) € 11,00

Smoked provola, sausage, and Friarielli

Mosaico (1-7) € 10,50

mixed vegetables cooked in the oven, fiordilatte mozzarella, basil

Bella Napoli (1-4-7) € 11,50

Mozzarella, tomato, taggiasca olives, origan, basil, anchovies

Casaro (1-7) € 12,00

Mozzarella, gorgonzola, leerdammer, ricotta mousse

Ravenna (1-7) € 12,00

Yellow cherry tomatoes, red cherry tomatoes, fiordilatte mozzarella, squacquerone cheese

Nostromo (1-4-7) € 13,00

Tomato, mozzarella, seared tuna, stewed onion, taggiasca olives, basil

Meatball (1-7)

Cooked tomato, beef meatballs, basil, mozzarella, grated Parmesan on top

Rustic (1-7) € 10,00

Provola, rolled bacon, oven-baked potatoes, topped with melted grana and crumbled tarallo

Woodland (1-7) € 10,00

Fior di latte, porcini mushrooms, sausage; outgoing dried tomatoes, basil

Occhio di Bue (Ox's Eye) (1,3,7) € 15,00

Fior di latte, ox's eye egg, asparagus, truffle shavings

Deconstructed Parmigiana (1,7) € 13,00

Cooked tomato, fior di latte, crispy eggplant, basil, grana cheese fondue, extra virgin olive oil

Gourmet

Scapece (1-7) € 13,00

Fiordilatte mozzarella, fried zucchini seasoned with garlic, mint, oil, chilli pepper, balsamic vinegar, provolone cheese flakes

Burrata (1,7) € 13,00

Tomato, fior di latte, topped with arugula, Parma ham, and burrata on exit

O Solè Napulè (1-7) € 13,00

edge filled with ricotta cheese, yellow cherry tomatoes, bufala cheese, basil

Bologna (1-7-8) € 13,00

fiordilatte mozzarella, pistachio pesto;
out of cooking mortadella, buffalo stracciatella, pistachio grain

Opera (1-7-8) € 14,00

Mozzarella cheese, gorgonzola cheese, pears, walnuts, and honey

Violina (1-7) € 14,00

Pumpkin, violina squash; topped with guanciale and Fossa cheese on exit

Baccalà (1,4,7) € 15,00

Smoked provola, Mediterranean-style cod, mint powder, nebulized limoncello

Calzoni**Baciarello (1-7) € 11,00**

Parma ham, rocket, squacquerone cheese

Classico (1-7) € 10,00

Tomato, mozzarella, baked ham, mixed mushrooms

Kiss Me Again (1-7) € 10,00

Sausage, sautéed onions, pecorino cheese

Scarpariello (1-4-7-8) € 12,00

Smoked provola, sautéed escarole, Taggiasca olives, capers, Cantabrian anchovies, pine nuts

Our dough is made with a mixture of flours creating a personalized recipe, letting it rest for at least 48h to give it high digestibility

We carefully select all the ingredients, evaluating only the quality

DELIGHTS

Millefeuille with Chantilly cream, strawberries, and crunchy topping (1,3,7) € 7,00

Tenerina cake with rum sauce (1,3,7) € 7,00

Hazelnut crispy semifreddo with melted chocolate (1,3,7,8) € 7,00

Ravenna-style trifle (1,3,7) € 7,00

Mascarpone with chocolate shavings (1,3,7) € 7,00

Sbrisulona cake with pistachio ice cream (1,3,7,8) € 7,00

Vanilla ice cream with sour cherries or rum or chocolate (3,7,) € 6,00

Crunchy sweets with dessert wine (1,3,5,7,8,12) € 8,00

Bread & Service € 2,50

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DRINKS

Acqua Minerale Acqua potabile trattata naturale e gassata Lt. 0,75 € 1,50

Bibite:

Coca Cola, Fanta, Sprite, The freddo Lt. 0,33 € 3,00

Glass of Wine da € 5,00 a € 12,00

Dal Bar

Caffè, Decaffeinato, Caffè d'orzo, Ginseng € 1,50

Cappuccino, The caldo € 2,00

Amari, Digestivi, Distillati nazionali € 3,50

Distillati riserve € 6,00

Whisky, Rum, Grappe € 5,00

Whisky, Rum, Grappe invecchiati € 8,00

"Marialti" Beers

Campesina € 8,50

Ninik € 8,50

Tortuga € 8,50

Tcì Bèla € 8,50

Crocus € 8,50

Antika € 8,50

Dark Side € 9,00

Liberamente € 9,50